



karp·schreiber

BRAUNEBERGER JUFFER

Riesling Kabinett 2023

The Karp-Schreiber estate has been family-owned since 1664, and is today owned and managed by "JJ" Jobst-Julius Karp since the recent retirement of his father Alwin. "JJ" had completed viticultural studies and experience abroad, and soon developed a passion to produce fine wines, having taken a responsible position at the estate since the 2008 harvest. Riesling is cultivated on 15 acres of slate terroir, mostly steeply sloping, and including the "grand cru" Juffer-Sonnenuhr, the best part of the Juffer slope beneath the rock-face with its sundial ("Sonnenuhr"). Manual labor is the only alternative on that hillside, with selective hand-harvesting .

THE KARPS maintain a very high benchmark quality, and the wines are very expressive, mineral-driven, concentrated, with a crisp structure and fine fruit. A high percentage of the production is bottled dry, whereby the Auslese wines are harvested at Beerenauslese ripeness. The new label with a slate-colored background depicts a carp fish (German for Karp) and a quill (German for Schreiber).



LOCATION

Mosel, Germany



TASTING NOTES

Notes of zesty lemon and lime waft from the nose of this vibrant Kabinett. It's a spine-tingling, juicy quaffer loaded with cutting white grape-fruit and crystalline mineral tones. The finish is long, marked by a lacy veil of sweetness and a hint of musky floral perfume.



ESTATE

Karp-Schreiber Brauneberg



VARIETALS

100% Riesling



Food Pairing: Very versatile with seafood, light salads, poultry, pork dishes or spicy Asian cuisine.



SWEETNESS

ALCOHOL: 9.4 %

RES. SUGARS: 39.6 G/L



ACIDITY

ACIDITY: 8.4 G/L



Salad



Seafood



Poultry



Exotic/Spicy



VINES & VITICULTURE

Dark slate terroir, sourced from the Brauneberg & Mülheim vineyards. It is hand-harvested, chaptalized and fermented to "feinherb", dry-style, estate-bottled.

UPC: 8 36957 00372 2
12pk / 750mL

